Operators Manual

Model PG500
Fast Eddy Pellet Cooker

Version 10.1
Model: PG500
Serial No:_____

Dear Cookshack Fast Eddy's Customer:

Your Model PG500 Fast Eddy's Pellet Cooker will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this Operator's Manual to familiarize yourself with its operation. If you have a question or problem not covered in the book, call us at 1(800)423-0698 Monday through Friday, 9am to 4 pm or e-mail us at info@cookshack.com .You must observe safe operating practices when using the smoker. Cookshack assumes no responsibility for results of careless and dangerous operation of the PG500 or other products. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your cooker!! Observe the instructions carefully. Be certain that you understand completely how it operates before attempting to operate it.

This cooker is intended for use as a food smoker, barbeque and grill. It is not intended for any use not specifically described in this manual. Misuse of this cooker can result in serious injury and a fire hazard.

With those cautions in mind, enjoy your cooker and the delicious foods it will produce.

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Version 10.1
December 5, 2012

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FAST EDDY'S PELLET COOKER
MODEL PG500

GENERAL INSTRUCTIONS

- This unit must be electrically grounded in accordance to your local codes, or with the National Electrical Code ANSI/NFPA 70-1990.
- Best to plug into a single plug surge protector.
- Keep the cooker free from combustible materials.
- Maintain a minimum clearance of 12" from front, back and sides.
- Never store or use gasoline or other flammable materials in the vicinity of this cooker or use to ignite fuel for this cooker.
- Whenever working on, or servicing this unit ALWAYS disconnect the power first.
- This cooker is equipped with a 3 prong plug for your protection from a shock hazard. Always plug this unit directly into a properly grounded 3 prong receptacle.
- This unit must be properly vented and in an area where there is sufficient dilution air to prevent a concentration of carbon monoxide from occurring.
- Fill the pellet hopper with **only 100% hardwood food-grade pellets** (not heating pellets). NOTE: Be sure the pellets have not gotten wet. This will cause them to swell or fall apart and possibly clog the auger. See information in MAINTENANCE below. Pellets should be no larger than ¼" in diameter and ¾" long. Use of heating fuel pellets can be harmful to both the food you are cooking and your smoker.
- Different brands and flavor of cooking pellets will vary in the amount of ash the cooker will produce. Also they have a variance in the BTU output.
- Always be sure that the fire diffuser is in place over the fire pot when the power switch is on.
- If this is the first time firing of your unit, it will need to be cured. To do this, run it at least one hour at 400 degrees prior to cooking any meat on it.
- Always warm the oven up to at least 300 degrees prior to cooking. This will take approximately 6-8 minutes. If it is the first time firing or you have run it clear out of pellets, the auger will need additional time to charge up.

- Shut down procedure: Turn switch to the off position.

ELECTRICAL SPECIFICATIONS

- 110 Volt, 60 Hz, single phase, 4 amp service required

- All switches should be in the off position before plugging into proper receptacle outlet

- The fire pot igniter elements are 200 watts; the auger motor and burner induction fan are 25 watts each.

MAINTENANCE

- Use foil to cover drip pan and change after each use

- Clean ash from unit after approximately 20 hours of use

- If the cooker is stored outdoors care should be taken to insure that water does not get into the hopper. Wood pellets expand greatly when wet and will jam your auger system. A vinyl cover is highly recommended. It will also keep water out of your ash pan and grease drain bucket.

- When cleaning the inside of the cooker only use a scraper to knock off the heavier debris. Empty and scrape out the ash pan. A shop vac comes in handy on the fire pot side of the cooker. Be careful not to damage the wiring coming from the thermocouple. The dark color it will get is what we call seasoned and actually enhances the performance of the cooker. It's much like a cast iron frying pan. When washing the outside of the unit you may use a mild degreaser such as a simple green or 409 type house hold cleaners. The cooking grates are dishwasher safe. If using a brush on cooking grates only use a stiff nylon or brass brush. Anything else may damage the coatings.

- If you start seeing a build up of sawdust in the bottom of the hopper, remove the pellets and use a shop vac to remove the sawdust. Build up of sawdust will not allow the feed system to send the proper amount of pellets needed to maintain the desired set temperature.

- If your cooker seems slow to start, not starting at all, or producing a lot of smoke upon start up clean the fire pot and try again.

Assembly Instructions

- Locate shelf from the box under the grill and use a 7/16 wrench to install on the right end of the grill using the bolts supplied.

- Insure the fire diffuser is in place over the fire pot and the drip tray is in the proper position under the indirect cooking grill.

- Place the drain bucket on the retaining clip under the drain tube.

- Place both grills in their proper position and follow the operating instructions listed below.

OPERATING INSTRUCTIONS

- During first firing turn switch on and set the temp to 400 degrees. The ignitor will stay on until the cooker gets to 140 degrees. It will take several minutes to get pellets to drop into the fire pot.

- Leave doors open during igniting. Close when you see flames from the fire pot.

- Manual lighting instructions (in the event there should be a failure with the auto igniter.) Pour ½ cup pellets into the fire pot. Squirt approximately 2 tablespoons of alcohol gel into the fire pot and ignite with a match. Never attempt to squirt alcohol gel onto burning embers to further ignite. This has the potential of serious injury. Let this burn for 4-5 minutes, turn on the switch and set the thermostat to 300 degrees.

- Your grill has an "LHt" (Low Heat Time) and an "HHt" (High Heat Time) adjustment that allows you to make some adjustment to the ON time the auger runs when above or below temp. This allows you to fine tune the operation of the grill. These are set at a standard setting from the factory and we recommend getting use to your grill before making adjustments. The unit comes preset at LHt 10 and HHt 100.

- Press and hold UP+DOWN for 5 seconds, display says "LHt". This is the "Low Heat Time". This is the ON time when the temperature is above set point. Release UP+DOWN to edit the value. Default is 3.5 sec which will register as 35 on the PG500.

- Press and hold UP+DOWN for 5 seconds, display says "LHt". CONTINUE HOLDING UP+DOWN FOR ANOTHER 5 SECONDS, display says "HHt". This is the "High Heat Time. This is the ON time when the temperature is below set point. Release the UP+DOWN to edit the value. Default is 12 sec. which will register as 120 on the PG500.

- If your grill is going out, we recommend raising the LHt by ½ second or .5 which will change the setting from 10 to 15. Different brands and flavors of pellets will produce different BTU output. It may not be unusual to make this small change.

Recommended Settings:

Grilling at 400 degrees factory settings of LHt 10 & HHt 100

Low Temp Cooking of 200-250 degrees LHt 10 & HHt 30

Temperatures between 250 & 300 degrees LHt 10 & HHt 40

Temperatures from 300-350 degrees LHt 10 & HHt 50-60

Cold Smoke Cooking: Place a 9x13 cake pan full of Ice set on guide rails above the smoking drawer. Set LHt to 15 and HHt to 15.

(depending upon weather conditions may need to increase above the recommendations)

- If the cooker has a hard time maintaining temperature, check the pellet hopper. Your most likely low on pellets and you may need to move the pellets by hand to the center of the hopper. Add more fuel.

- The lower the temp setting the more smoke the cooker will produce.

- The top cooking rack will be hotter then the lower racks. The cooker is designed to work with the doors closed.

Cooking Area: 1-10"X 18" direct cooking space, 1-18"X 18" indirect cooking space; 1-10"X 28" top rack giving a total of 820 square inches cooking space. With an easy side loading 22 lb. capacity pellet hopper

Outside Dimensions: 56 "Wide, 54" High, 25" Deep (With doors open 41 ½ " Deep)

SAFETY TIPS

- Always use a grounded 3 prong plug and plug in receptacle

- Always unplug unit before any maintenance is performed

- Never use a high pressure washer around electrical components

- ALWAYS disconnect power before any maintenance is performed

- Cooker is designed for outdoor use only.

TWO YEAR LIMITED WARRANTY

Fast Eddy by Cookshack Pellet Cookers are guaranteed to be free from defects in material and workmanship, under normal use and when installed in accordance with factory recommendations.

Fast Eddy by Cookshack Pellet Cooker's limited warranty includes parts for two (2) years and labor for the first 90 days of this period.

Fast Eddy by Cookshack's obligation under this warranty shall be to repair or replace at its option any part deemed defective upon examination by Fast Eddy by Cookshack or its authorized service agent, for a period of two (2) years from the date of sale. Parts will be charged on customer credit card and credited back upon return of defective parts.

Please obtain approval from Fast Eddy by Cookshack Pellet Cooker. Before performing any service Fast Eddy's by Cookshack is not responsible for any unauthorized service work. (800) 423-0698.

Warranty is voided unless 100% hardwood food-grade pellets are used.

APPENDIX B

Replacement of defective merchandise

If you have merchandise that you believe is defective and requires repair or replacement: call Cookshack, Inc. at (800) 423-0698. Ask to speak to a Customer Service Representative. Have your Smoker Oven model number and serial number ready.

If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.

You will be issued a **return number**. A Customer Service Representative will issue you a **return number** and/or mail you an instruction form (called a Return Merchandise Authorization) for returning the merchandise with the return number on it.

All return merchandise must have a **return number**. Do not return merchandise without a return number.

Attach the **return number** to the merchandise.

If you were sent a Return Merchandise Authorization, attach it to the merchandise you are returning.

If you were issued a return number by phone and not sent a Return Merchandise Authorization, attach a note to the merchandise with your name, address and Return number.

Print the return number on the outside of the return packaging.

Ship the merchandise back to Cookshack, shipping prepaid, F.O.B. destination, in the original container or equivalent. All return merchandise must be shipped to Cookshack, Inc., 2304 N. Ash St., Ponca City, OK, 74601.

You assume the risk of any loss or damage that occurs during transit due to improper packaging of the returned merchandise. Use the original container that the merchandise was shipped in or equivalent.

Repair or replacement of merchandise under warranty

Replacement or repairing defective merchandise is at Cookshack, Inc.'s option.

If repair of merchandise is deemed necessary by Cookshack, Inc. you will be instructed as to the necessary arrangements in order to affect the repair of the merchandise.

If replacement merchandise is deemed necessary by Cookshack, Inc. you will be invoiced for the replacement merchandise upon shipment. Credit for merchandise under warranty deemed to be defective by Cookshack, Inc. will be issued upon return of the defective merchandise.

Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after your **return number** is issued; if it is damaged due to abuse, misuse, misapplication or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an **return number**; is not in clean condition; is not complete; is damaged or lost in transit.

Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise to be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping.

Cookshack, Inc.
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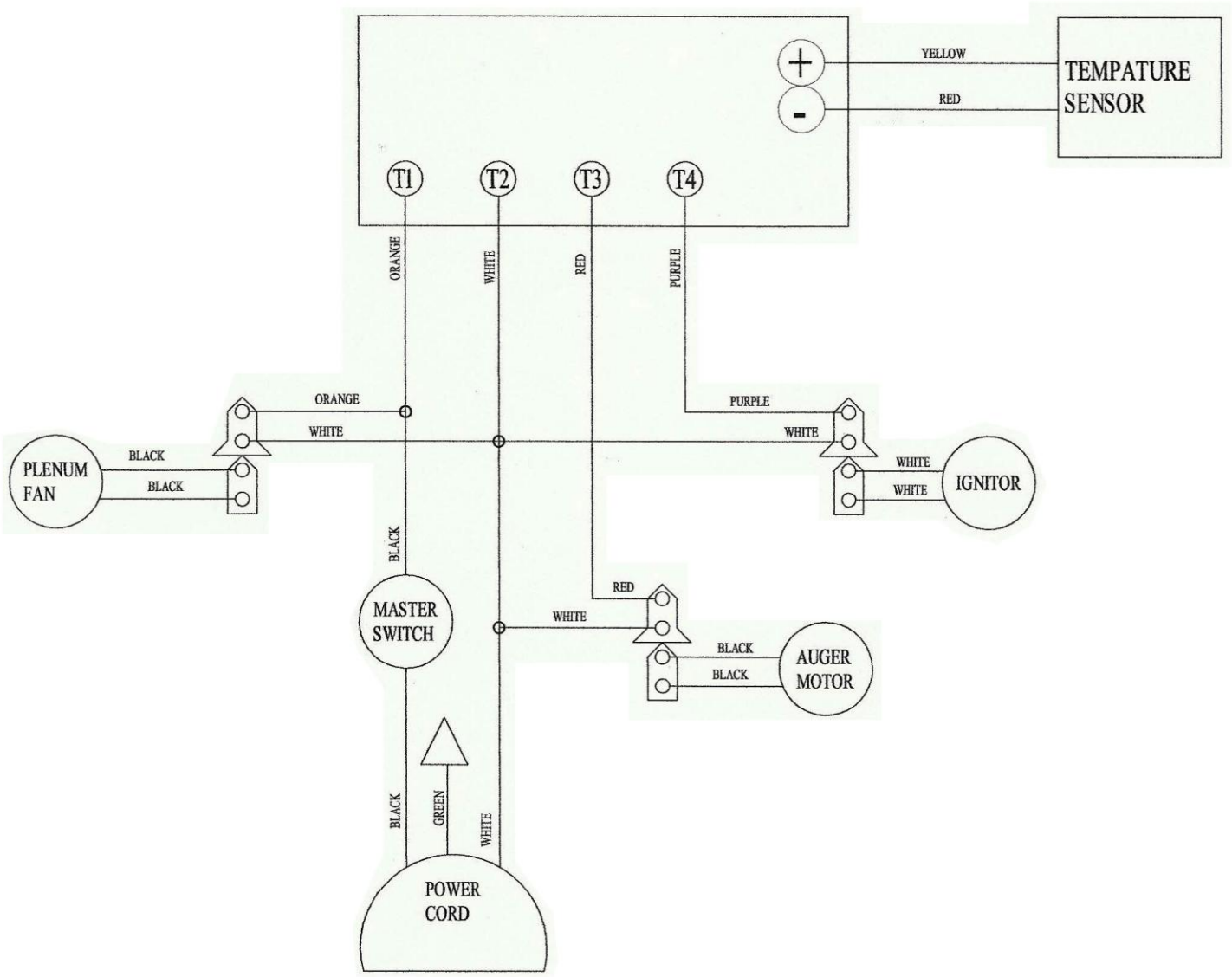
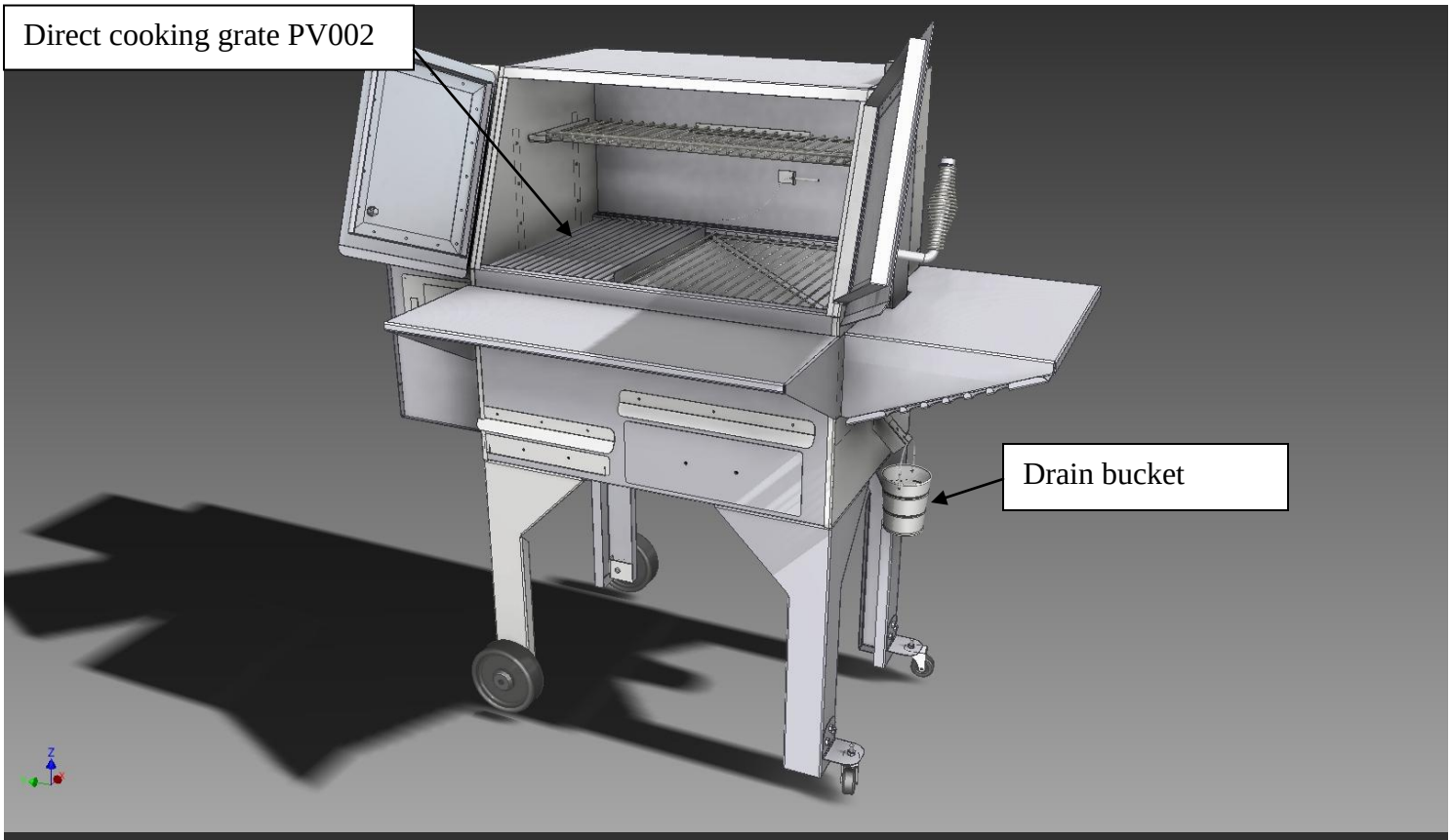
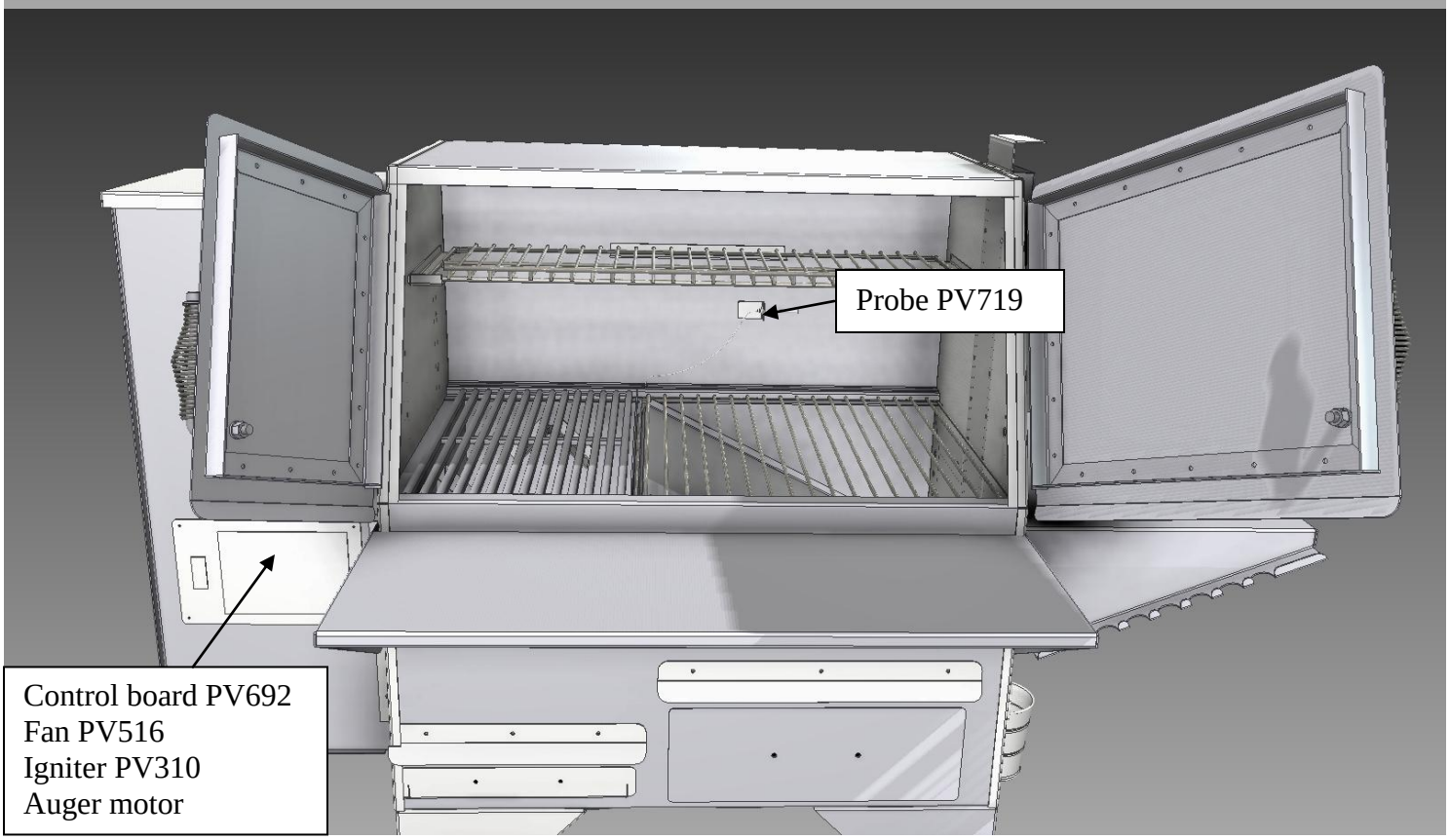
Ponca City, OK 74601-1100
Customer Service 580.765.3669
info@cookshack.com
www.cookshack.com



PG-500 Wiring Diagram


Direct cooking grate PV002
Drain bucket


Probe PV719
Control board PV692
Fan PV516
Igniter PV310
Auger motor